

A la Carte

Available daily from 12:00 PM to 12:00 AM

BREAD Focaccia | Grissini | pane “Carasao” (D) (G)

BUTTER Basil butter (D)

SEAFOOD FROM THE COASTS OF SPAIN, FRANCE & ITALY

OYSTER Gillardeau No. 2, France (S)

OYSTER Kelly, France (S)

CAVIAR

Ars Italica, Belluga

Ars Italica, Oscietra Goldenstädti

SALMON (S) (D)

Salmon carpaccio with squid, fresh cream, basil oil

AMUNI BLUE (S) (A)

Special Amuni sea bass marinade, mandarine, tomato water

CARABINERO (S) (D)

Orange marmelade, stracciatella, lemon zest

OCTOPUS (S)

Pomelo dressing & octopus mayo, puffy potatoes

SAINT-JACQUES (S) (D)

Sea scallops in an orange-butter sauce, asparagus

STARTERS

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(A) Alcohol (D) Dairy (G) Gluten (H) Homemade (N) Nuts (S) Shellfish (V) Vegetarian (Vg) Vegan

CARNA (N) (D)

Beef carpaccio salad, grana Padano, candied tomatoes, rocket mayo & truffle pesto

BRESAOLA (D)

Cured beef, ricotta, spinach, lemon dressing

FRIED SQUID (S)

Golden-fried prawns in spicy Provençale sauce

AUBERGINE (D) (V)

Eggplant, tomato sauce, Grana Padano & mozzarella

ÉCLAIR (D) (G) (V)

Pumpkin seeds & gorgonzola fondue

ARTICHOKE (D) (V)

Whole steamed artichoke, mint & garlic sauce

GARDEN SALADS FROM THE AMUNI FARM

POMELO (Vg)

Baby gem, pomelo, mixed seeds, agave dressing

TOMATO (D) (V)

Heirloom tomatoes, rabiola, black olives

SEAFOOD (D) (V)

Catalan-style calamari, octopus, prawns, datterino tomatoes

MONTANARAS

Montanaras originate from the bay of Naples & feature an incomparable crispy-dry dough.

AMUNI (D)

Carne salada, parmesan shavings, black truffle

PORTOFINO (D) (V)

Burrata, candied tomatoes, basil oil

SAINT-TROPEZ (D) (V)

Scamorza, mozzarella, black truffle paste

PASTA & RISOTTO (G)

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LOBSTER (G) (S)

Traditional Busiata pasta, Canadian lobster, datterino tomato sauce

SEAFOOD (A) (G) (S) (D)

Acquarello risotto, prawns, scallops, calamari

INK SQUID (G) (H) (S)

Homemade black tajarin in squid ink, mixed seafood, datterino tomatoes

GENOVESE (D) (G) (H)

Homemade pasta, Genovese sauce, butter & sage

ALLA NORMA (D) (G) (V)

Aubergine timballo, tomato, basil sauce & salted ricotta

WILD MUSHROOM (D) (G) (V)

Acquarello risotto, portobello, porcini mushrooms & Grana Padano

MAIN COURSES

FISH (S)

PULPO GALLEGO (D) (S)

Spanish octopus, Idaho potato foam, oregano

MUSSELS (S)

Mediterranean-style cassalette

PRAWNS (A) (S)

Sautéed prawns, Mediterranean sauce

TURBANTE SEA BASS (S) (D)

Saffron clam sauce, vegetable julienne

MEAT

COQUELET

Baby chicken, Garrigue fragrances

WAGYU SHORTRIBS (A) (D)

12 -hour roasted wagyu short ribs, pommes ratte

LAMB CHOPS (D)

Essence of Provence, carrot purée

COSTOLETTA (D) (G)

Veal chops

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FROM THE WOODFIRE GRILL

SURF

CATCH OF THE DAY

Oven-baked | grilled | steamed | pan-fried

Please allow +45 minutes

LOBSTER

Char-grilled Canadian lobster, mixed vegetables

Please allow +25 minutes

JUMBO PRAWNS

Char-grilled jumbo prawns

SCAMPI

Char-grilled langoustine

TURF

TAGLIATA

Char-grilled sliced Angus beef Tagliata style 250g

TOMAHAWK

Char-grilled Tomahawk Angus beef, 1200g

WAGYU ENTRECÔTE

Wagyu ribeye, grade 7, 290g

WAGYU FILLET

Wagyu tenderloin, grade 7, 250g

WAGYU TOMAHAWK

Wagyu tomahawk beef, 1200g

SIDE DISHES (M)

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BROCCOLI (D) (N)

Roasted broccolini, sage, macadamia nuts

WILD SPINACH

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Sautéed wild finger spinach

PADRON PEPPERS

Sautéed jalapeno

SWEET POTATO

Mashed sweet potatoes

DESSERTS

AMANDINE (D) (G) (N)

Maglio white chocolate almond crumble, Amarena ice cream

CATALAN CREAM (D)

Traditional homemade crema catalana, Amalfi lemon

IN THE CLOUD (D) (N) (G)

Green Greek yogurt, pistachio, cinnamon crumble

CANNOLI MILLEFOGLIE (A) (D) (N) (G)

Tiramisu Cream

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